

THE GEORGE



of S t a m f o r d

PRIVATE LUNCHEON
and
DINNER MENUS

The London Room
The King Charles
The Lambert Room

The George of Stamford is iconic! Hosting a Private Dinner or Luncheon is a stunning and elegant manner in which to indulge your guests - be they family, friends or colleagues - enabling you to entertain with aplomb.

The unique setting and ambience of each Private Dining Room wonderfully compliments Head Chef Gareth Thorpe's thoughtfully orchestrated menus, discreetly served by your personal Team. Magnums of wine also further embellish the occasion, as does 'elevating' the repast with a palate cleaning sorbet, a fish course or a cheese plate should you wish.

We take delight in producing a truly memorable time for you and your party at The George. Please peruse our Luncheon and Dinner Menus and discuss your wishes with the ever helpful Reservations Team.

A handwritten signature in blue ink, appearing to read 'Petros Psyllakis', with a stylized flourish at the end.

PETROS PSYLLAKIS
General Manager
The George of Stamford

THE CLASSIC GEORGE

Smoked Salmon from 'The Severn & Wye Smokery'
– buckwheat blinis, chive crème fraîche

Lincolnshire White Onion and Thyme Soup
– Lincolnshire Poacher croutons

Roast Sirloin of English Beef from The Silver Trolley
– rare to medium, on the bone, carved for you at your table –
Yorkshire pudding, hot horseradish sauce

Pan-fried Stone Bass
– fennel purée tomato, black olive and basil

Local Seasonal Vegetables, Duck Fat Roast and New Potatoes

Dessert or Cheese
– see separate menu

Coffee – Chocolate Truffles

£65

THE LAMB

Charentais Melon, San Daniele Ham
– fig, basil, mint

Roast Celeriac and Thyme Soup
– whole grain mustard crème fraîche

Mint Crusted Rack of Lamb
– port rosemary jus, fresh mint jelly

Guinea Fowl Breast
– sage onion crumb, pea purée, leeks

Local Seasonal Vegetables, Boulangère Potatoes

Dessert or Cheese
– see separate menu

Coffee – Chocolate Truffles

£70

THE GAME

Brandied Chicken and Duck Liver Parfait

- Cumberland jelly, compressed apples and pears,
toasted wild mushroom brioche

Roast Saddle of Venison

- braised puy lentils, beetroots, sautéed wild mushrooms,
blackberry port jus

Local Seasonal Vegetables, Dauphinoise Potatoes

Dessert or Cheese

Coffee – Chocolate Truffles

£70

THE WELLINGTON

Pan-fried Orkney Hand-dived Scallops
– English pea and mint velouté, crisp ham hock

Chicken, Duck Liver and Leek Terrine
– quince purée, pickled carrot

Fillet of Beef Wellington
– forest mushroom duxelles and chicken liver parfait
wrapped in crisp butter puff pastry,
Béarnaise sauce or tarragon jus

Loch Duart Salmon and Scallop Mousse en Croute
– tomato, chive and caviar Champagne sauce

Local Seasonal Vegetables, Duck Fat Roast and New Potatoes

Dessert or Cheese
– see separate menu

Coffee – Petits Fours

£80

'SURF & TURF'

Half Atlantic Lobster Thermidor Tartlet
– endive, apple, chive salad

Dressed Half Atlantic Lobster
– served cold with George mayonnaise

Roast Fillet of Beef Rossini
– celeriac rosti, buttered spinach, duck liver, black truffle Madeira jus

Local Seasonal Vegetables, Duck Fat Roast Potatoes

Dessert or Cheese
– see separate menu

Coffee – Petits Fours

£85

DESSERT and CHEESE

– a choice of two:

Blackberry Eton Mess

– pistachio rose water meringue, vanilla mascarpone

Belgian Dark Chocolate Profiteroles

– Grand Marnier crème pâtissière

Warm Sticky Toffee Pudding

– hot toffee sauce, Madagascan vanilla gelato

The George's Sherry Trifle

Lemon!

– lemon mousse, lemon curd gelato, lemon parfait, pistachio crumb

Vintage Lincolnshire Poacher

Nottinghamshire Colston Bassett Stilton

Suffolk Baron Bigod Brie

– membrillo, grapes, celery, biscuits

'ELEVATE'

– enhance your menu for extra wow!

SORBET – the perfect palate cleanser

Limoncello

or

Blackberry and Lime

£6.50

A LIGHT FISH COURSE

Poached Turbot – dill compressed cucumber, Norfolk samphire,
caviar butter sauce

or

Grilled Sea Trout – lemon butter spinach, Morcambe Bay brown shrimp

£17

CHEESE

Vintage Lincolnshire Poacher, Nottinghamshire Colston Bassett Stilton,
Suffolk Baron Bigod Brie – membrillo, grapes, celery, biscuits

£12

Please call the ever helpful and informed Reservations Team
to discuss your own requirement
01780 750700
or email reservations@georgehotelofstamford.com

We also offer a Vegetarian and Plant Based Menu
- allergens should be advised in advance

Place CardS, Personalised Menu Cards and Seating Plan
are all complimentary